

Tasty tid-bits to enhance every meal

FRUIT BARS
 6 tablespoons butter
 ½ cup sugar
 2 eggs beaten (lightly)
 1½ cups flour
 ¼ teaspoon soda
 ¼ teaspoon vanilla
 1 tablespoon water
 vanilla and salt
 1 pound dates
 ½ pound walnuts
 Mix in order given. Press in pan and bake in moderate oven.

**MRS. FRANCES GALLANT
 INDIAN RIVER WI**

CHERRY WALNUT SQUARES
 Bottom:
 ½ cup butter
 ½ cup flour
 2 teaspoons icing sugar
 Blend well and put in pan. Bake in oven 10 minutes.
 Topping:
 2 eggs, beaten
 2 tablespoons flour
 ½ tablespoon baking powder
 ½ tablespoon vanilla
 ½ cup chopped walnuts
 ½ cup cherries, cut in pieces
 Put on top. Bake in oven.

**MRS. FRANCES GALLANT
 INDIAN RIVER WI**

BROWNIES
 1 cup brown sugar
 one-third cup shortening
 2 eggs
 1 cup cake flour
 ¼ teaspoon soda
 1 tablespoon water
 ½ cup chocolate
 vanilla
 ½ cup chopped nuts
 Bake as cake. Bake in moderate oven.

**HELEN TURNER
 INDIAN RIVER WI**

WALNUT FINGERS
 ½ cup butter
 ½ cup brown sugar
 2 tablespoons milk
 1 egg
 1 teaspoon baking powder
 ½ cup flour
 1 cup walnuts
 Mix in order given, then add 1 cup flour. Spread in pan and spread on top a handful of brown sugar and nuts. Bake in oven at 375 degrees F.

**MABEL MacLELLAN
 INDIAN RIVER WI**

MARBLED MARSHMALLOW SQUARES
 ½ cup butter
 ½ ounce marshmallow cream
 ½ cup chocolate chips
 4 cups crisp rice cereal
 Melt butter, marshmallow cream and chocolate in large saucepan, mixing until well blended. Remove from heat. Add cereal, stir until well coated. Press lightly into 13 x 9 inch pan. Cut into squares when cool.

MRS. FRANK ROSS

KRISPY KRUNCH COOKIES
 1 cup shortening
 1 cup brown sugar
 1 cup white sugar
 1 egg
 1 cup coconut
 2½ cups rolled oats
 1 cup flour
 ½ tsp. salt
 1 tsp. soda
 Roll in small balls press with fork. Cook till brown at 350 degree. Let stand in pan until cool.

**MRS. FRANCES GALLANT
 Indian River W. I.**

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NUT SNACKS
 Bottom:
 one-third butter
 one-third cup sugar
 2 egg yolks
 1 teaspoon vanilla
 1½ cups flour
 1 teaspoon baking powder
 Mix well and spread in shallow pan.
 Topping:
 2 egg whites (well beaten)
 1 cup brown sugar
 1 cup chopped walnuts
 Spread over bottom mixture and bake in moderate oven.

**MABEL MacLELLAN
 INDIAN RIVER WI**

GUMDROP SQUARES
 2 eggs
 1 cup brown sugar
 1 cup chopped gumdrops
 1 cup flour
 1 teaspoon cold water
 ¼ cup chopped nuts
 ½ teaspoon salt
 1 teaspoon cinnamon
 ½ teaspoon soda
 Bake 30 minutes in 350 degree F. oven.

**MRS. CLIFFORD CHAPPEL
 YORK WI**

STRAWBERRY SHORTCAKES
 2 cups flour
 2 tablespoons brown sugar
 3 teaspoons baking powder
 ¼ teaspoon salt
 2 tablespoons shortening
 1 cup rich milk
 Make like biscuits. When done add one biscuit to each serving crushed strawberries with sugar. Spoon over biscuits. Top with whipped cream.

**MRS. LLOYD FERGUSON
 282 ALLAN ST., PARKDALE**

FASTRY
 1½ cups sifted flour
 ¼ teaspoon salt
 ½ cup shortening
 ½ cup ice cold water
 Makes 2 shells
**MABEL MacLELLAN
 INDIAN RIVER WI**

LEMON DREAM BARS
 Base:
 ½ cup butter cut in
 1 cup flour
 2 tablespoons white sugar
 Press in 8 x 8 inch pan and bake.
 Top:
 2 eggs, well beaten
 ½ cup brown sugar, firmly packed
 ½ cup ground coconut
 ½ cup chopped nuts
 ½ teaspoon salt
 ½ teaspoon baking powder

¼ teaspoon vanilla
 Cook at 350 degrees F. for 30 to 35 minutes.
 Lemon Icing:
 2 lemons grated lemon rind
 2 tablespoons lemon juice
 1 egg yolk
 Put on squares when cooked.

**PATRICIA MacLENNAN
 INDIAN RIVER WI**

TOFFEE SQUARES
 3 large toffee bars
 3 tablespoons cream
 1 tablespoon butter
 Melt, bring almost to a boil. Add 4 cups pre-heated rice Crispies. Pack in pan. Let cool and slice.

MRS. STIRLING BIRT

CARAMEL SQUARES
 ½ cup white sugar
 ½ cup butter
 2 egg yolks
 1 teaspoon vinegar
 1 teaspoon baking powder
 1½ cups flour
 Mix the above and press into pan.
 Topping:
 2 egg whites, beaten until stiff
 1½ cups brown sugar
 Spread over bottom layer and bake until golden brown in moderate oven.

**MABEL MacLELLAN
 INDIAN RIVER WI**

PUMPKIN PIE
 2 cups cooked mashed pumpkin
 1½ cups brown sugar
 1 teaspoon salt
 3 cups scalded milk
 ¼ teaspoon nutmeg
 ¼ teaspoon cinnamon
 3 eggs, separated
 1 teaspoon ginger
 Mix all together except egg whites. Beat these and add last (Makes 2 pies.)

**MABEL MacLELLAN
 INDIAN RIVER WI**

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FASTRY
 1½ cups flour
 2 teaspoons sugar
 ¼ teaspoon salt
 ½ cup shortening
 1 egg yolk
 ice water
 lemon juice (½ lemon)
 Place juice of lemon in measuring cup. Add egg yolk and whip with fork. Add enough water to make scant ½ cup. Roll out and bake in hot oven 425-450 degrees.

BAL TIC WI

ORANGE SQUARES
 Butter the size of an egg
 1 cup white sugar
 pinch of salt
 2 egg yolks
 ¼ cup milk
 1½ cups baking powder
 Juice and rind of 1 small orange
 Topping:
 2 egg whites, beaten stiff
 1 cup brown sugar
 Fold and put on top of squares. Use 8" x 8" pan. Bake 30 minutes in medium oven.

**MRS. RICHARD YESSEY
 ALPHA YORK WI**

JELLIED APRICOT DESSERT
 1 envelope unflavored gelatin

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12 ounce can apricot juice.
 Juice of 1 orange and 1 lemon
 Sprinkle gelatine over ½ cup apricot nectar. Let stand for 5 minutes. Heat remaining nectar to boiling. Pour over gelatin mixture, stir until gelatin is dissolved, add remaining juices.
 Pour into 8 x 8 pan, chill. When jellied, cut in cubes, pile in dishes, served with sweetened whipped cream or custard sauce.

MRS. FRANK ROSS

FASTRY
 5 or 6 cups flour
 2 tsp. salt
 1 lb. lard
 Put one egg in an 8 oz. measuring cup and fill with water. Mix well.
 Store in wax paper in fridge.

**SHEILA DUNPHY
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